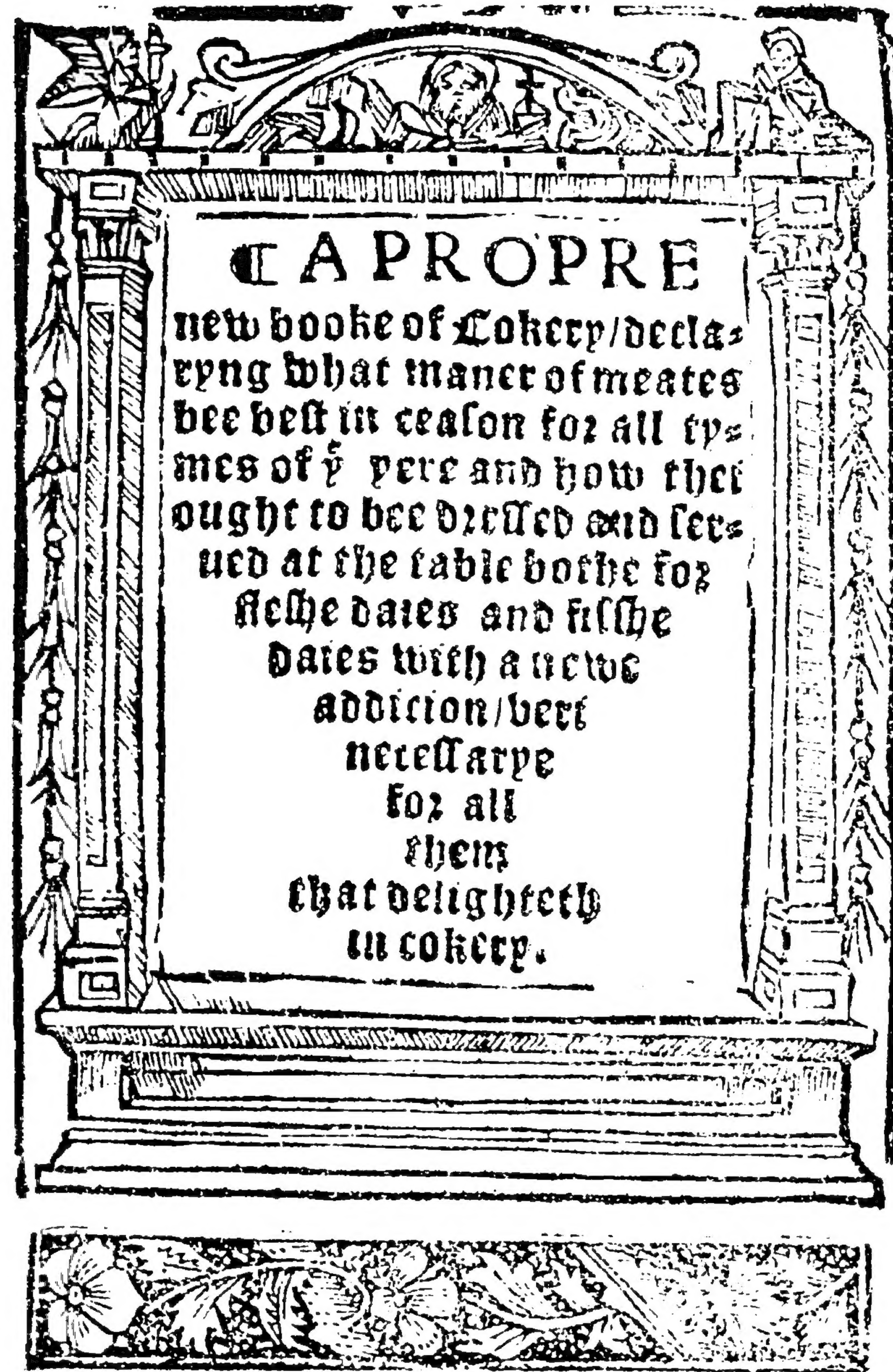


The following is a  
Modernized version of  
the text as originally  
found in the manuscript. It is  
not less of original and security.

Not in Secret





The booke of cokery.

**B**rawnne is best from a fortnight before Michaelmas till lent. Geese and Bacon is good all tymes in the yere. Mutton is good at all tymes / but from Easter to Midsummer it is muste. A fat pigge is euer in season. A goose is muste in Midsummer mone / and best in stubble time / but when they be poung grene geese / then they be best. Ale is best in January and February and all other tymes good. Lambe and young kid is best betwene Christmas and lēt / and good from Easter to Midsummer. Kid is euer good. Venes bee good at all tymes / but best from Nouember to lent. Fatte Capons bee euer in season. Pecoakes be euer good / but when they be young and of a good stature / they be as good as fclantes / and so be poung groues. Sinettes be best betwene all Hallowen daie and lent. A Mallarde is good after a frost / till candelmas so is a Teile and other wyld fowle that stymineth. A Woodcocke is best from October to Lente / and so is all other birdes as Dufels / and Thrushes / Robins

A. ii.      bus



## The booke

bus/and suche other. Hecrons/Curlue  
Crane/Bitture/Bustarde/be at all ty-  
mes good/but best in wynter. Felauns  
res Partriche and Rall/ be euer good  
but best when thei bee taken with a  
Hauke. Quaille and Larkes be euer in  
season Connies be euer good and so is  
a doo. A Hare is euer good / but best  
frō October to lent. A gelded dere whe-  
ther he be fallow or red/ is euer in sea-  
son. A Pollarde is speciall good in  
Maie / at Midsommer he is a Bucke/  
and is verie good till holy roode daie  
before Mighelmas / so likewyse is a  
stagge/but he is principall in Maie. A  
barrē doo is best in wynter. A pricket  
and a foxell sister is euer in season

Chykens be euer good and so  
be pigeons if thei be yōg

Here after foloweth the order  
of meates how thei must bee  
serued at the table with  
their sauces for the  
the dayes at  
dynner.

The first course  
Potage

## Of cokery:

Potage or stewed broth.  
Boylde meate or stewed meat.  
Chykens and bacon.  
Powdred beef.  
Pies.  
Goose.  
Pigge.  
Roasted beef.  
Roasted Meale.  
Tustarde.

### The seconde course.

Roasted lambe.  
Roasted capons.  
Roasted connies.  
Chykens.  
Pheennes.  
Bacon venison.  
Tarte.

### The service at supper.

Potage or sewe  
A salette  
A pigges petito  
Powdred beef sliced  
A shoulder of mutton or a brest  
Meale  
Lambe.  
Tustarde.

A.iii.

The



**The booke**

**The seconde course.**

Capons roasted  
Connies roasted.  
Chekyns roasted  
Pigeons roasted  
Larkes roasted  
A pie of pigeons or Chekyns.  
Baken beneson.  
Pate.

**The seruise at dyner.**

Brawn and mustarde  
Capons stewed or in white brothe.  
A peccle of beneson vpon brothes  
A chine of beef & a breast of mutton boyld  
Chquettes of pies of fine mutton  
Thre grene gese in a dishe / sozell sauce  
For a stubble gese / mustard & vineger.  
After alholowen date / a swanne

Sauce chadell.

A pigge  
A dubble ribbe of beef roasted / sauce pepper and vineger.

A loyne of veale or a breast.      Sauce  
Halfe a lambe or a kid      oranges  
Two capons roasted.      Sauce wyne and  
salte / ale and salte / excepte it bee vpon  
soppes.

Two

**Of cokery.**

Two pasties of falow bere in a dishe.  
A custarde.  
A dishe of Leches.

**The seconde seruise.**

Jelly  
Peacocke      Sauce wyne and salt.  
Two connies or half a dosen rabbits  
Sauce mustarde and suger.  
Half a dosen chekyns vpon sozell  
soppes.

Half a dosen pigeons

Mustarde

Teile

Gulles

Storke

Heron & swan

Crane

Curlew

Bitture

Mustarde

Felande / Sauce water and salte with  
onions sliced.

Half a dosen woodcockes. Sauce mu-  
starde and suger.

Half a dosen pettechees

Half a dosen rayles

Sauces as the fesauntes.

A.iii.

A dosen



## The booke

A dosen of quailles  
 A dishe of larkes.  
 Two pasties of red dere in a dishe  
 Tarte  
 Bensbread  
 Fritters.

Service for fische daies.

Butter  
 A salet with harde egges.  
 Potage of Saude eles and lamperns.  
 red her yng/ grene broyled strawed vpon  
 White her yng.  
 L yng } Mustarde.  
 Haburdyn  
 Salte Samon minced. Sauce mus-  
 tarde and bergis and a litle suger.  
 Potodred conger } Sauce vineger.  
 Shad  
 Mahrell  
 Whityng. Sauce with the liuer and  
 mustarde.  
 Plai ce. Sauce for ell or wyne and  
 salte/or mustarde or bergious  
 Thornebacke. Sauce liuer and mu-  
 tarde/peper and salte strawed vpon af-  
 ter it is brused.  
 Freshe Cod. Sauce grene sauce.  
 Bafe

## Of cokery.

Bafe  
 Mullet  
 Feles vpon coppes.  
 Roche vpon coppes  
 Perche  
 Pike in pike sauce  
 Troute vpon coppes  
 Tenche in gelly or in gressell.  
 Custarde/

The seconde course.

Flounders or floer in pike sauce  
 Freshe salmon.  
 Freshe conger. } Sauce vineger  
 Brette  
 Turbutte  
 Holybutte  
 Breme vpon coppes  
 Carpe vpon coppes  
 Soles or any other fishes fised  
 Rosted Feles. Sauce the  
 Rosted lampreys. drippng.  
 Rosted Purpos Sauce galentyne.  
 Freshe Sturgeon  
 Treucs } Sauce vineger  
 Crabbe  
 Shrimpes  
 Baken lampret

Tarte



The booke  
 Tarte      These  
 Figges.      Raisyns  
 Apples.      Peares.  
 Almondes blanched.

☞ To dresse a Crab.

First take a male all the legges and heddes/ and then take all the fishe out of the shelle & make the shelle as cleene as ye can and putte the meate into a dishe and butter it vpon a chafynge dish of coles and putte there to sinamon and suger and a litle vineger, and whē ye haue chafed it and seasoned it/ then put the meate in the shelles again and bruse the heddes and set them vpon the dishe side and serue it.

☞ To make a stewed brothe for Capons/ mutton/ biefe/ or any other hote meate / and also a brothe for all maner of frethe fishe.

**T**ake halfe a handfull of rosemary and as muche of tyme/ and bynde it on a bundell with threde after it is washen/ and put it in the pot/ after that the pot is cleene skymmed / and lette it boile a while/ thē cut soppes of white bread and put them in a great charger and

Of cokery.

and put on the same skaldyng broth/ and whan it is coked ynough / strayne it through a strainer with a quantitie of wyne or good Ale / so that it be not so tart/ and when it is strayned/ poure it in a pot and than put in your capsons and prunes and so let them boyle tyll the meate be ynough. If the broath be to swete/ put in the more wyne / or els a lytell vyneger.

☞ To make Pyes.

Pyes of mutton or beif must be fyne mynced & seasoned with pepper and salte and a lytell saffron to colour it/ suet or marrow a good quantitie/ a lytell vynegre/ prunes/ great reasons/ and dates / take the fattest of the broath of powdered beife. And if you wyl haue past royall/ take butter and yelkes of egges & so to temper the flour to make the past.

☞ To bake Venyson.

Take nothing but pepper and salte/ but let it haue ynough/ and if the Venyson be lene lard it through with bakō

☞ To roast Venyson.

**R**oasted Venyson must haue vinegre  
 sugre



## The booke

suger and sinamon/ and butter boyled  
vpon a chafynge dishe with coles / but  
the sauce maie not be to tarte and then  
laie the venyson vpon the sauce.

☞ **Chekyns vpon coppes.**

Take sozei sauce a good quantitie/ and  
put in Sinamon and suger/ and lette it  
boyle / and poute it vpon the coppes/ &  
then laie on the chekyns.

☞ **A pikesauce for a Pike/ Breeme  
Perche/ Roche/ Carpe/ Eeles/ floykes/  
and all maner of brouke fishe.**

Take a posie of rosemary and tyme/  
and bynde them together/ and put in al  
so a quantitie of persely not bounde / &  
put into the caudron of water and salt  
and peest and the herbes/ and let them  
boyle a pety whyle / then putte in the  
fishe and a good quantitie of butter/ &  
let them boyle a good season and you  
shall haue good pikesauce.

For all these fishes aboue wrytten  
if they must bee broyled / take sauce for  
them / butter pepper and vineger / and  
boyle it vpon a chafynge dishe/ and the  
laie the broyled fishe vpon the dishe/  
but for Eeles and freshe Salmon no-  
thyng

## Of cokery.

thyng but peper and vineger ouer boy-  
led. And also if you will feie them you  
must take a good quantitie of persely/  
after the fishe is fried / put in the per-  
sely into the fryng panne and let it fry  
in the butter and take it vp and put it  
on the fried fishe / and frie place why-  
ting and suche other fishe/ except eeles  
freshe Salmon Tonger/ whiche be ne-  
uer fried but baken / boyled / roasted or  
sodden.

☞ **To make a Custarde.**

A custarde / the coffyn must bee firste  
hardened in the ouen/ and then take a  
quarte of creme and fve or sixe yokes  
of egges and beate them well together  
and put them into the creme/ and putte  
in suger and small reysyns and dates  
sliced and put into the coffyn butter or  
els marowe/ but on the fish daies put  
in butter.

☞ **Here after foloweth a new  
booke of Cokery.**

☞ **To make clere Jelly**

Take two calves fete and a shoulder  
of veale & set it vpon the fire in a faire  
pot with a gallon of water and a gallō  
of



**The booke**  
of claret wyne / than let it boyle tyll it  
be Jelly / & than take it vp and strayne  
it and put thereto Sinamon / Ginger &  
sugre and a lytell turnesole to colour it  
after your discretion.

**To make a dish full  
of Snow.**

Take a pottell of swete thicke cream  
and the whites of eight egges & beate  
them al togidre with a sponer / then put  
them in your cream and a saucer full  
of Rose water and a dish full of Su-  
ger with all / than take a sicke & make  
it cleane / and than cutte it in the ende  
foure square / and there with heate all  
the aforesayd thinges together / & euer  
as it risseth take it of and put it into a  
Collaunder / this done / take one ap-  
ple and let it in the myddes of it and a  
thicke bushe of Rosemary and set it in  
the middes of the plater / then cast your  
Snow vpon the Rosemary & tyll your  
p'atter therewith. And if you haue wa-  
ters cast some in with all and thus ser-  
ue them forth.

**To frye Beanes.**  
Take your Beanes and boyle them  
and

## **Of Tokery.**

and put them into a scyenge pan with  
a dish of butter & one or two onyons  
and so let them fry tyll they be browne  
all together / than cast a lytell salt vpon  
you them / & than serue them forth.

**To make Pan pisse.**

Take the stufte of Stocke frytters  
and for his paeft take a quantite of as-  
le and a lytell yest and sugre / mace and  
saffron / than heate it on a chafingdish  
and put it to your flower with the yelke  
of a rawe egge and so after this ma-  
ner make vpon your paeft.

**To make Blew manger.**

Take a capon and cut out the braune  
of him a lyue and parboyle the braune  
tyll the fleshe come from the bone / and  
then drie him as drie as you can in a  
sayre cloth / then take a payre of cardes  
and carde him as small as is possyble  
and than take a pottell of mylke and a  
pottell of cream / and halfe a powde  
of Rye flower and your carded braune  
of the capon and put all into a panne /  
and stee it all together and set it vpon  
the fyre / & when it begynneth to boyle  
put



## The booke

put therto halfe a pounce of beaten sugar and a saucer full of rosewater/ and so let it boyle till it be very thicke/ then put it into a charger till it be colde and then ye maye slice it as ye do leiche and so serue it in.

**To make pies of grene apples.**  
Take your apples and pare the cleane and core them as ye will a Quince/ then make your coffyn after this manner/ take a litle faire water and halfe a dishe of butter and a litle safron and set all this vpon a chafyngdishe till it be hote / then temper your flower with this vpon a chafyngdishe till it be hote then temper your flour with this said licour and the white of two egges/ and also make your coffyn and season your apples with Sinamon/ ginger and sugar inough. Then put them into your coffyn and laie halie a dishe of butter aboue them/ and close your coffyn and so bake them.

**To bake chekyns in like past.**  
Take your chekyns and season them with a litle gynger and salt/ and so put them into your coffyn/ and so put in the  
barberies

## Of cokery.

**Barberies/ grapes or goose berries and halfe a dishe of butter/ so close them vp and set them in the ouen / and whē they are bacon take the yolkes of sixe egges and a dishe full of bergis and drawe the through a strainer and set it vpon a chafyngdishe/ then drawe your baken chekens and put therto this fore saied egges and bergis and thus serue them hote.**

**To bake pigeons in short past as you make to your baken apples.**

Season your pigeons with peper/ safron/ cloues and mace/ with bergis and salt/ then put them into your past and so close them vp/ and bake them / they will bake in halfe an houre / then take them forth/ and if ye thynke them drye take a litle bergis and butter and put to them and so serue them.

**To make Cloutes.**

Take the kidney of beale and perboile it till it bee tender / then take and chop it smal with the yolkes of thre or four egges then season it with dates small cutte/ small reysens / gynger sugar sy-  
B. 6.      namon



## The booke

namon / saffron and a litle salte / and  
for the paest to laye it in / take a dosen  
of egges bothe the white and the yol-  
kes / and beate them well all togyther  
then take butter and put it into a fry-  
ing panne and frye them as thyn as  
a pancake then saie your stufte there in  
and so frye them togyther in a pan and  
cast suger and gynger vpon it and so  
serue it forth.

### ☞ To make pescoddes

Take mary bones and pull the mary  
hoie out of them and cut it in two par-  
tes then season it with suger / synamon  
ginger and a litle salte / and make your  
paest as fyne as ye can and as thorte  
and thyn as ye can / then frye them in  
swete suet and cast vpon them a lytle  
sinamon and ginger and so serue them  
at the table.

### ☞ To make stockfritures

Take the same stufte that you take to  
a baute and the same paest ye take for  
pescoddes and ye maie frye them or els  
bake them.

### ☞ To stewe trypes

Take a pynte of claret wyne and let it  
vpon

## ☞ Of cokery.

Upon the fier and cutte your trypes in  
small peces and there to put in a good  
quantitie of synamon and gynger and  
also a sliced onion or twaine and so let  
them boyle halfe an houre and then  
serue them vpon soppes.

### ☞ To make a pye of alothes

Take a legge of mutton and cutte it in  
thin slices / and for stuffing of the same  
take persely ryme and saueri / and chop  
them small / then temper among them  
thre or foure yolkes of harde egges  
chopte small / and small reysyns / dates  
cutte with mace and a litle salte / then  
laye all these in the steakes and then  
role them togyther. This doocen make  
your pye and laye all these therein / then  
season them with a litle suger and sy-  
namon / saffron and salte / then cast vpon  
them the yolkes of thre or foure harde  
egges and cut dates / with small reysyns  
so close your pie & bake hym. The  
for a sirrup for it take toasted brede and  
a litle claret wyne and strayne them  
thyn together / and put there to a litle  
suger / synamon and gynger and putte  
it into your pye / and then serue it forth

B. ii.

To



## The booke

To make whete past for tart.

Take fine flour and a cuttely of faire water and a dishe of swete butter and a litle saffron and the yolkes of twoo egges and make it thii and tender as pe male.

To make a tarte of beanes.

Take beanes and boile them tendre in faire water / then take them out and breake them in a morter and strayne the with the yolkes of .iii. egges / cured made of milke / then ceason it bp with suger and halfe a dishe of butter and a litle synamon and bake it.

To make a tarte of goseberies

Take goseberies and parboyle them in whyte wyne / claret oz ale / and boyle with all a litle whyte brede / then take them bp & drawe them thzough a strainer as thicke as you can with the yolkes of vi. egges / then ceason it bp with suger / half a dishe of butter / so bake it.

To make a tarte of medlers.

Take medlers when they be rottē and braie them with the yolkes of .iii. egges / then ceason it bp with suger and synamon and swete butter / so bake it.

To

## Of Cokerp.

To make a tarte of damsons.

Take damsons and boile them in wine other red oz claret / and put thereto a dosen of peres / ozels white brede to make them stiffe with all / then drawe the bp with the yolkes of six egges and swete butter and so bake it.

To make a tarte of bozage floures.

Take bozage flours and perboyle the tendre / then strayne them with the yolkes of thre oz foure egges and swete curdes / ozels take thre oz foure apples and perboyle with all and strain them with swete butter and a litle mace and so bake it.

To make a tarte of marigolds  
des primroses oz coullips.

Take the same stuffe to euery of them that you do to the tarte of bozage and the same ceasonyng.

To make a tarte of strawberries.

Take and strayne them with the yolkes of foure egges & a litle white brede grated / then ceason it bp with suger & swete butter and so bake it.

To make a tarte of cherries.

Take al thynges that ye do to the tarte

B.iii.

of



### **The boke**

of dampfous / so that ye put no herbs  
thereto.

**To make a Tarte of Spinage.**

Take spinage and parboyle it tender /  
then take it vp and wringe out the wa-  
ter cleane and chopp it very small and  
set it vppon the fyre with swete butter  
in a fryeng pan and season it and set it  
in a platter to coole / than spill vp your  
Tarte and so bake it.

**To make a Tarte of Chese.**

Take harde chese and cut it in pyces /  
and pare it / than laye it in fayre water  
or in swete milke the space of thre hou-  
res / than take it vp and breake it in a  
morter tyll it be small / than draw it vp  
thorow a strainer with the pelkes of vt  
egges and season it vp with suger and  
swete butter / and so bake it.

**To make a Rew after the guise  
of beyonde the Sea.**

Take a pottell of fayre water / and as  
much wyne & a brest of mutton chope  
in peces / than set it on the fyre & scome  
it clene / than put thereto a dishe ful of  
liced onions and a quantitie of syna-  
mon / gynger / Cloues and Mace / with  
salte

### **Of Tokery.**

Take and stew them all together / and  
shan serue them with coppes.

**To make egges in monchine.**

Take a dishe of rose water and a dishe  
full of suger and set them vpon a cha-  
spingdishe & let them boyle / than take  
the pelkes of eight or nyne egges new  
layde and put them thereto euery one  
from other / and so let them harden a lit-  
tel / and so after this maner serue them  
forth and cast a lytell Sinamon and  
Suger vpon them.

**To make an Applemoyse.**

Take a dosen apples and other roast  
or boyle them / and draw them thorow  
a strainer and the pelkes of .iii. or .iiii.  
egges with all / and as ye strayne them  
temper them with .iii. or .iiii. sponesfull  
of damaske water if ye wyll / than take  
and season it with suger & half a dishe  
of swete butter and boile them vpon a  
chafingdishe in a platter and cast bis-  
kettes or synamon and gynger vppon  
them and so serue them forth.

**To sepe Trypes.**

Take your Trypes and cutte them in  
small peces and put them into a pan &  
put thereto an onion or two & a dishe of



### **The booke**

**S**weete butter and let them sepe tyll they be browne / and than take theym out & set them vpon a chafnyngdishe and put thereto a lytel berges & ginger & serue it

**To make a Tarte of Prunes.**

**T**ake prunes and set them vpon a chafnyngdishe with a lytell red wyne & put thereto a manchet and let them boyle together then drawe them thozowe a strayner w<sup>th</sup> the pelkes of foure egges and reason it up with suger and so bake it.

**To make couertarte after the frenche facion.**

**T**ake a pynte of creme and the pelkes of tennne egges and beate them all together and put thereto halfe a dishe of sweete butter and suger and boile them tyll they be thicke / then take them bp & coole them in a plater and make a couple of cakes of fyne paest and lay your stufte in one of them and couer it with the other and cutte the bent aboue and so bake it.

**To stew capons in white broth.**

**T**ake .iiii. oz fyne beife bones to make your broth / then take them out when they are sodden and strayne the broth  
into

### **The booke**

**I**nto an other pot / then put in your capons hole with rosemary & put theym into the pot and let them stewe / and after they haue boyled a whyle putte in hole Mace bounde in a whyte clothe / and a handfull oz twayne of hole persey and hole prunes and let them boile well / and at the taking bp put to a lytell bergis and salte and so straw them vpon coppes and the maribones about and the marrow layd hole about them and so serue them forth.

**For Gullet that may be.  
an other potage.**

**T**ake the broath of the same capons & put in a faire chaffer / then take a dosen oz xvi. egges and steepe them al together whyte and all / then grate a farthyng white lose as small as ye can & mynce it with the egges all together and put thereto salte and a good quantite of saffron / and oz ye put in your egges / put into your broth / tyme / saucy / margeroun and parsley smal chopped / & when ye are redy to your dyner / set the chaffer vpon the fyre with the broath and let it boyle a lytell and put in your egges



### **Of Cokery.**

ges / and stee it by well for qualyng  
the lesse. The lesse boylng it hath / the  
more tender it wyl be / and then serue  
it forth. ii. oz. iii. spces vpon a dishe.

#### **To make a whyte broth.**

Take a necke of mutton and fayne wa-  
ter and set it vpon the fyre and scome  
it cleane / and let it boyle halfe awaye /  
then take forth of the broth two ladles  
full & put them in a platter / then chop  
two handfull of parceley not to small /  
and let it boyle with the mutton / then  
take twelue egges and the sayde two  
ladles ful of broth and bergis / so that  
it be tarte of the bergis & strayne them  
altogether / then ceasō your broth with  
salte / and a lytell before you go to dy-  
ner put all these to your mutton & stee  
it well for qualyng and serue it forth  
with soppes.

#### **An other broth with long mortes.**

Take mutton and fayne water / and let  
them boyle vpon the fyre / & then take  
lecteus oz spynage & put thereto / and if  
ye lyst to boyle there with two oz three  
chekens and put thereto salte and ber-  
gous after your discretion & serue the  
forth

### **The booke**

forth / the flesh vnder / the herbes above  
To make a freasys at night.

Take chickens heades / liuces / gisernes  
wings / feet / & chop the in peeces of half  
an inch long & boile them al togider / &  
whē y broth is almost sodē away / chop  
a litle persley & put thereto w bergis &  
half a dish of butter & so let the boile  
let it be tarte enough & so serue it in.

#### **To make Shoes.**

Take a rumpe of beife and let it boyle  
an hower oz two and put thereto a gret  
quantitie of cole wurttes and let them  
boile togither. iii. howers / then put to  
them a couple of stockdones oz scales /  
feland / partridge oz suche other wyld  
foules and let them boyle all togither  
then ceason them with salte and serue  
them forth.

#### **To make Porray.**

Take a capon oz a hen / and either beif  
oz muttō to make the broth swete with  
all / add boyle them al togither tyl they  
be very tender / then take the capon oz  
hen out of the potte / and take out all  
his bones & bray him in a morter with  
two pounde of almondes ouer blaun-  
ched



### The booke.

ched / then with the brothe of your capon or hen strayne them metely thicke then put it in a litle pottle and season it with a litle suger / cloues / mace and small reysyns so boyle hym & serue hym vpon coppes.

¶ To stew bones or gristles of beife. Take greistles of beife & stewe them as tendre as ye cañ fire houres so that there be no broth left that shall serue you as that tyme / then put a good bundell of rosemary in a faire linnen clothe and a good quātite of mace in an other cloth & boyle thim all together then wring out the iuyce of the rosemary / & Mace vpon the fleshe and season it with salt and so serue hym.

¶ For to stewe mutton.

Take a necke of mutton and a brest to make the broth strong and then scome it cleane / & when it hath boyled a while take part of the brothe & put it into an other pot & put there to a pounce of reysyns & let them boyle till they be tendre then strayne a litle brede with the reysyns & the broth altogether / then chop tyme / sauerie / and perseley with other small

### Of cokery.

Small herbes and put in to the mutton then put in the streyned reysyns with whole prunes / cloues / mace / peper / saffron and a litle salte / & if ye list ye may stewe a chicken withall ozels sparowes or suche other litle birdes.

¶ To stewe neckes of mutton

Take a legge of mutton and cutte it in smalllices and put it in a chafer and put there to a pottell of ale / and scome it cleane / then put thereto seuen or eight onions thin sliced / and after they haue boyled one houre put thereto a dishe of swete butter and so let them boyle till they be tendre and then put thereto a litle peper and salte.

¶ For to make wardenes in conserue. First make the sirup in this wise / take a quart of good comney & put a pynte of clarified honey a pounce or a half of suger / and mingle all these together ouer the fire tyll tyme they sethe / & then set it to coole. And this is a good sirup for many thynges / and will be kepte a yere or two. Then take thy marden & scrape cleane a waye the bark / but pare them not / and seeth them in good red wyne



# The booke

wyne so that thei be well soaked/ and tē  
der that the wyne be nere hande soaked  
in to them/ then take and strayne them  
through a clothe or through a strainer  
into a vessell/ then put to them of this  
sirop aforesaid till it be almoste filled  
and then cast in the pouders/ as fine ca  
nell/ synamon/ poudet of gynger and  
suche other and put in boxes and kepe  
it if thou wilt. And make thy sirop  
as thou wilt worke in quantitie  
as if thou wilt worke twen  
tie wardens or more or  
lesse as by expe  
rience.

¶ I I I I S.

Imprinted at Londō in Paules  
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and Richarde Banke.

Cum priuilegio ad imprim  
endum solum.

M.D.XLV.

A. p. Shall p linge good/ at the best  
of the way/ but the shall be 69 gods for  
his false flight pay/ and more tonyons  
out tye at p last/ but small redress/  
makinge p thynge/ be so past/ then can  
yng 3 drawyng first shall be 13 me 20  
a doo to sett thynge at p hand  
God at p last shall be 69 helpe  
and sett good concord and fl

the 4 might angels  
Comen of the heauen  
Michael Prince of the East  
Raphael Prince of the West  
Gabriel Prince of the North  
Uriel Prince of the South



The 4. myghty angell, Simeon,  
in the year of 1890, was sent of the  
said prince of the world  
and he appeared of p<sup>r</sup> wofte/  
in the year of 1890, was sent of the  
said prince of the world  
suche it if the

